



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Sauvignon Blanc

2025 | Lodi Appellation

TASTING NOTES

Our 2025 Sauvignon Blanc is shimmering with freshness. The nose is vibrant and fruit-forward, offering layered aromas of ripe cantaloupe, pineapple and guava. The wine is light-bodied and refreshing, showcasing juicy melon flavors complemented by citrus tones of Meyer lemon and a touch of apricot. The texture is crisp and clean, leading to a dry finish marked by lively, mouthwatering acidity. A bright, easy-drinking Sauvignon Blanc with a clean, refreshing close.

WINEMAKING

Sourced from Phillips family vineyards, our Sauvignon Blanc is whole cluster pressed on a gentle cycle to keep phenolics low. The fresh pressed Sauvignon Blanc juice is then cold settled to separate the grape solids, and the clean juice is racked to another tank where it is 100% stainless steel cold fermented at 45 degrees to help retain the wine's aromas. The wine is then fermented to dryness, creating a crisp, clear, delicious Sauvignon Blanc that we are proud to put our name on.

Technical Data:

T.A.: 0.64g/100ml

pH: 3.11

Alc.: 12.5%

Composition:

100% Sauvignon Blanc

Oak Aging:

Stainless steel fermentation, no oak

Bottling Date:

February 25, 2026